**Nutrients per serving** 

## 1Acini di Pepe Salad25

Number of Servings: 25 (81.73 g per serving)

Amount	Measure	Ingredient
6 1/4	OZ	Pasta, acini di pepe, enrich, dry, all brands
1 7/8	ea	Eggs, whole, raw, Irg
5.00	tsp	Flour, all purpose, white, bleached, enrich
5/8	tsp	Salt, table, iodized
3 1/2	cup	Pineapple, crushed, w/juice, cnd, drained
1 1/4	cup	Juice, pineapple
2 1/2	cup	Mandarin Oranges, w/juice, cnd, drained
4.00	cup	Topping, whipped, lite, Cool Whip

Nutri Serving Size Servings Per	(82g)		icis		
Amount Per Ser	ving				
Calories 90	Ca	lories fro	m Fat 15		
		% D	aily Value		
Total Fat 2g			3%		
Saturated Fat 1.5g 8					
Trans Fat	0g				
Cholesterol 15mg					
Sodium 65n	ng		3%		
Total Carbo	hydrate	17g	6%		
Dietary Fiber 1g					
Sugars 9g	ı				
Protein 2g					
Vitamin A 6%	6 •	Vitamin	C 15%		
Calcium 2%	•	Iron 2%			
*Percent Daily Va diet. Your daily va depending on you	alues may	be higher or			
Total Fat	Less Tha	n 65g	80g		
Saturated Fat Cholesterol	Less Tha		25g 300 mg		
Sodium	Less Tha				
Total Carbohydra	ate	300g	375g		
Dietary Fiber		25g	30g		

## **Notes**

Drain pineapple reserving juice. Drain mandarin oranges.

Bring 2 quarts of unsalted water to a rapid boil; add acini di pepe and stir. Return to a boil. Cook uncovered, stirring occasionally for 12-13 minutes. Drain well in fine strainer.

While acini de pepe is cooking combine flour with the egg using a wire wisk. Add a small amount of the measured pineapple juice called for in the recipe. Whisk to make a smooth paste. Slowly stir in more of the pineapple juice until all of it has been added. Add salt. Bring the mixture to a boil over low heat stirring constantly. Boil 1 minute and remove from the heat

Stir pineapple juice, flour, egg sauce made above into the drained acini di pepe. Add drained fruit and lightly mix. Refrigerate overnight.

Day of Service: Fold cool whip into chilled acini di pepe mixture and return to refrigerator or serve.

Potentially Hazardous Food: Food Safety Standards: Hold food for service at an internal temperature below 41 degrees F.

1 serving = 1/2 cup or 1 #8 scoop

1 serving = 1/2 grain serving

1 serving = 17 grams carbohydrate = 1 carb serving

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<sup>\*</sup> Make Day Before Serving.

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